

For Immediate Release

Chef Nora's bus trip 18 years ago blossoms into Spring Organic Food Event in Garrett Park MD, May 3rd

GARRETT PARK MD—On May 3rd join the Town of Garrett Park, local photographer Vickie Baily, and Black Market Bistro in celebrating a now-historic event: 18 years ago one of Nora Pouillan's famous bus tours went to a remote part of South Central Pennsylvania to visit four



Mennonite and Amish farms, including the organic farm of Tim Derstine. One of the many chefs driven around the rutted roads that day was Lynn Foster, former chef at The Tabard Inn and then-chef and founder of The Garrett Park Cafe. Chef Lynn was so impressed with the farm of Mennonite Tim Derstine that she invited him to start a market in Garrett Park. "The very first week, I looked out the Cafe door and there were ten people in line, waiting for the market to open," Chef Lynn recalls. "Garrett Park and Farmer Tim were made for each other."

Vickie Baily, whose photography is on permanent display in Black Market Bistro, has been making



her own pilgrimages to Tim Derstine's farm these last few years. The Opening Reception of her resulting exhibit, "Farmer Tim: Where Our Food Comes From" will be the highlight of the festivities on May 3rd and will run from 12 to 2. Her photographs of his world will be displayed in the town's Penn Place Gallery and also in the adjacent restaurant. Meanwhile, right outside, Farmer Tim's Organic Market will be open from 9 to 1. Black Market will contribute to the day by catering Baily's Reception, and by providing Lunch and Dinner Specials made with Tim's organic produce.

Lynn Foster, chef at Jeff and Barbara Black's wedding reception and described by Top Chef's Carla Hall as "a tall ball of energy and a food force to be reckoned with" still remembers the power of that first visit to Pennsylvania. "No one feeds chefs. Wherever you go, no one wants to feed you. But that day they took us to an Amish barn where there were tables and benches laid out. It had started



to rain. Many of us chefs were women—I remember Ann Cashion was there, and Susan Lindenberg, and Nora, of course, and we were all staring out at the Clydesdales plowing the misty

fields; then they called us to sit down at the long tables and they brought us food."

Farmer Tim has been part of the Tuscarora Organic Growers Cooperative since their second year. The Co-op is still one of the main suppliers for Restaurant Nora in Washington DC as well as many other organic restaurants and Farmer's Markets in the DC and Baltimore area.

First Photo: A very young José Andrés listens to Tuscarora's Jim Crawford talk about organic farming. Behind him are Lynn Foster and her sous chef Julie Auer. With beard is Tuscarora's Chris Fullerton. Chef Nora is in the back row in white scarf and sunglasses. Farmer Tim is on the right edge of the photo, which was taken during a second chef's trip, a year after the first.

Second Photo: Tim sets up his Organic Farmer's Market under spreading maples next to the railroad tracks at the intersections of Waverly and Rokeby Avenues in Garrett Park every Saturday between April and Thanksgiving.

Photo Credits: first provided by Lynn Foster. Photos 2 and 3 by Vickie Baily. Many others of Farmer Tim's life and world are available for publication

Contacts

Vickie Baily/vbaily@mac.com/(240) 669-8549 (not publishable number)

Town of Garrett Park/(301) 933-7488 (publishable number)/Fax: (301) 933-8932
garrett-park@comcast.net

Black Market Bistro/4600 Waverly Ave, Garrett Park 20896/(301) 933-3000/blackmarketrestaurant.com